

OYSTER MENU

The Benchmark Dozen oyster tasting plate | 40
One of each oyster from the cold and hot selection

Cold Oysters

Cold oyster tasting plate | 20/40
A selection of each of the 6 cold oysters

Naked with fresh lemon | 17/34

Tokyo with soy, wasabi and pickled ginger and soy mirin pearls | 18/36

Sauce vierge | 18/36

Fire ice - sambal oelek granita | 18/36

Champagne snow and salmon roe | 19/38

Cucumber and chive with Chardonnay vinaigrette | 18/36

Hot Oysters

Hot oyster tasting plate | 20/40
A selection of each of the 6 hot oysters

Spinach, ricotta and blue cheese mornay | 18/36

Preserved lemon and tarragon béarnaise | 19/38

Steamed with chilli, garlic, ginger, soy, sesame and kaffir lime | 19/38

Killpatchi with bacon eye and barbecue chilli plum sauce | 18/36

Tempura with red curry and wilted rocket | 19/38

Pancho with schezuan pepper and lime aioli | 19/38

All oysters available in half dozen (maximum 2 varieties) and dozen (maximum 4 varieties)

Oyster Shots

Benchmark bloody mary | 8

Brinley Gold Lime Rum and ginger ale | 8

Sake, wakame seaweed and a dash of soy | 8

Campari and ruby grapefruit granita | 8

Cointreau, frozen rockmelon pearls and crispy pancetta | 8

Eldorado White Rum with Mango granita | 8

Benchmark rockpool | 40

A selection of each of the 6 oyster shots

FRESH BREAD

Freshly baked country style damper served with Pukara Estate olive oil, balsamic & butter | 7

ENTREES

Beer steamed chilli mussels with fresh tomato, basil, eschalot and garlic | 21

Soft shell crab with Thai red curry, cucumber spears, rocket and bean shoots | 19

Carpaccio of wagyu beef with chilli, ginger, radish, soy and spring onions | 21

Pan seared scallops with sauce vierge and garlic crouton | 18

Poached pear, brie and walnut salad with duck liver parfait on toasted brioche | 19

Lambs brains with poached egg, grilled speck and parmesan truffle cream | 21

Kids meals | 19

Choice of beef fillet, crumbed chicken or battered fish all served with shoestring fries and salad

All kid's meals include vanilla bean ice cream for dessert (under 12 yrs.)

MAINS

Pork belly with fig and apple sauce and potato sage dauphinoise | 32

Southern Highlands eye fillet with confit eschalot and blue cheese tart, roast carrot puree and truffle mash | 35

Smoked ocean trout with goats cheese cappelletti, asparagus and sage anchovy nut butter | 34

Barbecued whole baby barramundi with fresh herb relish and lemon beurre blanc | 35
(subject to availability)

Tunnel-boned spatchcock wrapped in pancetta with king brown mushroom, wilted spinach and parmesan truffle cream | 32

Fresh local flathead in a light citrus dill beer batter with avocado and cucumber salsa and sweet chilli tamarind sauce | 32

SIDES

Rosemary & sea salt hand-cut chips | 9

Roasted baby vegetables in thyme butter | 10

Rocket, poached pear, cucumber and parmesan salad with walnut vinaigrette | 11

Green beans with almond butter | 10

DESSERT

Caramelised pineapple and ginger Tarte tatin with vanilla bean ice cream | 16

Self-saucing chocolate fondant with honeycomb and vanilla bean ice cream | 18
Please allow 20 minutes

Vanilla and honey brulee with caramelised fig and fresh raspberries | 16

Homemade gelati: A selection of blood orange, kiwi fruit and pear & ginger | 14

Cheese plate for one: Yea Brand Vintage Cheddar, Old Telegraph Rd Heritage Blue, Tarago Gippsland Brie with pear and lavosh | 15

AFTER DINNER DRINKS

Coffee & Tea by Toby's Estate, served with The Endless Cookie Company Cookies

Short or Long Espresso, Cappuccino, Macchiato, Café Latte, Hot Chocolate | 5

English Breakfast, Earl Grey, Toby's Organic: A blend of peppermint, Japanese green & lemon grass | 5

Liqueur Coffee

Irish (Jameson whiskey), Mexican (Kahlua), Jamaican (Tia Maria) | 10

Digestif

Penfolds Club Reserve | 7

McWilliams Hanwood Grand Tawny Port | 8.5

Galway Pipe Tawny Port | 10

Macquariedale organic muscat | 12

Kladis Botrytis semillon | 12

1993 Chateau Du Tariquet Armagnac | 14

Bache Gabrielsen XO, Cognac France | 16

MONDAY - THURSDAY (only)
\$35 TWO COURSE SET MENU

Entree

Half dozen naked oysters with fresh lemon

Pan seared scallops wrapped in pancetta with sauce vierge and garlic crouton

Main

Pork belly with fig and apple sauce and potato sage dauphinoise

Citrus dill beer battered fresh market fish served with shoestring fries and lime aioli

Dessert

Homemade gelati: A selection of blood orange, kiwi fruit and pear & ginger

Vanilla and honey brulee with caramelised fig and fresh raspberries

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MONDAY - FRIDAY (only)
BEER AND OYSTER DEGUSTATION \$95
(Minimum 4 People)

1st course

Oysters: natural, champagne snow, cucumber & chive
France - Trois Monts

2nd course

Oysters: fire ice, vierge, tokyo
Canada - Whistler Premium Export Lager

3rd course

Soft shell crab with Thai red curry
England - Samuel Smith Organic Ale

4th course

Oysters: killpatchi, mornay, dill battered
Germany - Konig Ludwig Weissbier

5th course

Oysters: tarragon, pancho, soy chilli & mirin
Japan - Asahi

6th course

Citrus dill beer battered flathead
England - Samuel Smith Organic Apple Cider

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FRIDAY LUNCH
\$25 PREMIUM FISH & CHIP LUNCH

LukeBenchmark Fish and Chip Friday lunches.

Benchmark will serve a premium market fish in a light beer batter served with a pile of ultra crisp french fries for \$25.

This dish will only be available Friday lunch between 12pm and 3pm and we will be recommending various beer and wine matching options. (Available Friday lunch only)